

Terrarossa wines are produced on the hills between Bologna and Modena, as part of the ancient and prestigious Italian wine-producing tradition.

## SPARKLING PINOLETTO DOCG

'Pignoletto' is an historical indigenous wine varietal from Colli Bolognesi area, very much appreciated and with a growing great potential in the last years. It is a sparkling wine, made with the 'charmat' method which enhances the flavour through the ripe golden apple, the hazelnut and, just lighter, the almond or hawthorn flowers. Dry full taste, slightly aromatic.

**Grape Variety**  
100% Grechetto Gentile.

**Production Area**  
D.O.C.G. Colli Bolognesi (Bologna, Italy). This special denomination is reserved to those wines which come from more selected vineyards with lower production yields and it is recognizable by the official state adhesive stripe stuck around the bottle's neck.

**Vineyards**  
Owned vineyards with vine training system made by spurred cordon on sandy clay soil origin. The average yield per hectare is about 9 tons.

**Winemaking and ageing process**  
Winemade in total pureness (monovitigno) from grape juice of first soft pressing only and controlled temperature fermentation without the skins ('in bianco') inside steel tanks; subsequent refermentation according to the 'charmat' method.

**Characteristics**  
Colour: clear straw yellow with greenish tints  
Bouquet: fresh and fruity breath, intense in the hawthorn flowers, with strong scents of golden apple  
Palate: soft and lively, fresh and persistent, very characteristic to its light bitterish rear taste.  
White wine of an extraordinary fineness; serve fresh, it is suggested with any dish.

**Accompaniment**  
Ideal as aperitif or with starters, light first dishes, any light meat or fish based dish.

**Service temperature**  
8° - 10° C, the suggested glass is the 'goblet'.

**Technical Notes Year 2016**

Vineyard density: 3300 plants/hectare	Yield per hectare: 9 tons
Yield per stump: 3,0 kg	Alcohol Content: 12,0 %
Total Acidity: 6,3 g/l	Residual Sugars: 10,2 g/l
Total Sulphur Dioxide: 38 mg/l	Total Dry Extracts: 27,8 g/l
Ageing potential: 12 - 18 months.	

**Packaging details**  
1 case (12 bottles), 12 cases (1 layer), 60 cases (1 pallet).

